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**Group Dinner Menu €35**

**Starters**

**Casey’s Fresh Homemade soup of the Day**

**Warm Sneem Black Pudding**

Parma Ham/Crisp/Sourboise/Balsamic Jus

**Warm Kenmare Smoked Salmon**

Pickled Baby radish, Billy’s dressed organic leaves. Blood orange & Caper salsa/brown Bread wafer

**St Tola’s Goats Cheese Tart**

Baked Savoury/Tart/Grilled Aubergine/Sundried Pesto/Organic leaves/balsamic & Apple Glaze

**Kenmare Bay Seafood chowder**

**Mains**

**Irish Rump Fillet Steak**

Colcannon Champ/confit Mushroom & Spinach/red Wine Jus

**Cooked Rare/Medium or Well Done**

**Roast Supreme of Irish Chicken/Ballantine**

Fondant Potato/Thyme Jus

**Baked Fillet of Fresh Salmon**

Fennell Puree/Tomato Salsa/Basil Oil

**Dermot’s Rare Breed Pork Belly Duo**

Confit Cabbage & Hazel Nuts/Cider Glaze Pork Jus

**Native Mushroom Pappardelle Pasta**

Leek & Semi Dried Tomato /White Wine Cream/Fresh Parmesan

**Desserts**

**Homemade Fresh Meringue**

Berry Compote /Kenmare Ice Cream

**Warm Chocolate Brownie**

Raspberry Sorbet/Rum Chocolate Sauce

**Homemade Brown Bread & Baily’s Ice Cream**

Brandy Snap Basket

**Linda’s Homemade Banoffee Pie**

Rich Biscuit Base/Fresh Banana/Cream Butter Scotch Sauce

**Freshly brewed Bewley’s Tea/Coffee**